

# CUT

## STARTERS

CHOICE OF...

### SHRIMP COCKTAIL

brown buttered shrimp, CUT cocktail sauce, sumac shrimp chip

### CAESAR SALAD

romaine lettuce, double smoked bacon, housemade dressing,  
croutons & shaved grana padano

### BEEF TARTARE

local tenderloin, chive aioli, egg, in-house apple mustard, grilled sourdough

## ENTRÉES

CHOICE OF...

### NEW YORK STRIPLOIN

28 day dry aged 10oz AAA Atlantic

### TENDERLOIN

8 oz atlantic blue dot reserve

### SALMON

sustainable blue salmon, squash purée, maritime gourmet mushrooms, toasted seeds

### DUCK BREAST

parsnip purée, black currant jus, cassis gastrique

RARE - Nicely seared on the outside, red, cool on the inside. Loose to the touch.

MEDIUM RARE - Red, warm center. Has a springy firmness to the touch.

MEDIUM - Hot, pink center. More firm to the touch than medium rare.

MEDIUM WELL - Cooked throughout. Firm to the touch. A slight hint of pink at the center.

WELL DONE - No pink left at center. Very firm to the touch.

All our steaks are prepared with house steak seasoning and finished under a 1500 degree broiler.

## ENHANCEMENTS

CLIENT TO SELECT FOUR SIDES FROM THE ITEMS LISTED BELOW...

frites/potato gratin/

potato mash/maple beets/asparagus/carrots/

mushrooms/onions

## DESSERT

CHOICE OF...

### CHEESECAKE

seasonal fruit swirl, cinnamon crumb, fruit gel

### CARROT CAKE

cream cheese icing, maple, carrot sauce

\$90 PER GUEST, PLUS APPLICABLE TAXES AND GRATUITY

(HST 15% GRATUITY 18%)

menu subject to change